There are no hard and fast rules to Sausage Rolls, you could even make them with minced Beef and call them Australian Snag Rolls if you liked. But this was my attempt at Cheese and Chilli Sausage Rolls. (We used to make 80 to 120 of these a day when I working in the butchers shop and they always sold out by lunchtime!)

Ingredients:-

500g Pork mince
150g Grated Cheese
Chilli flakes
Salt to season
1 egg, battered to glaze
Pre rolls puff pasty

Method:-

(1) Mix the grated cheese, mince, salt and Chilli flakes in a bowl.
(2) Lay the pastry out and stuff with the meat mixture.
(3) Brush with battered egg.
(4) Cool on parchment in the oven at 180c for 30 minute or until the pasty is golden brown and the meat is cooled in the middle.

Enjoy!